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ITEC ING HYGIENE &amp; LEBENSWITTELTECH

91.01.11 91DE-4100682 (P2.07.16) 8088 3/12, 3704

Appts. for cleaning utensils in meat and food industries - comprises utensils automatically conveyed through bath in which ultrasonic vibrations are induced then through rinsing and disinfecting baths  
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D(2-A1, 3-K5, 9-A)

disinfection in a third container (8). An endless conveyor belt (10) is located above the first container (4) and possibly also above the second and third containers, and serves to move the utensils through the baths.  
(4pp2037DAHDwgNol/3).

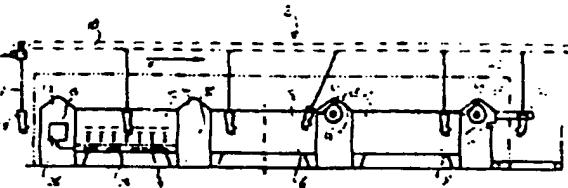
In a procedure for cleaning utensils (20), the utensil is placed in a liquid bath (12) in which ultrasonic vibrations are induced, and is then rinsed in a second liquid bath (14). The utensil may then be disinfected in a further liquid bath (16).

#### USE/ADVANTAGE

For cleaning utensils, esp. metal-reinforced safety gloves and knives, used in the meat and food industries. A thorough and automatic cleaning process is provided.

#### EMBODIMENT

At least one ultrasonic source (24) is provided in the floor or wall of the container (4). A number of ultrasonic sources may be distributed over the floor area of the container. Rinsing takes place in a second container (6), and



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